

# STEAK

• CHOPS & SUCH •

## STARTERS

<b>SEAFOOD TOWER FOR TWO</b> LOBSTER, PRAWNS, OYSTERS, CLAMS, TUNA TARTARE, SCALLOP CEVICHE, MEDLEY OF ACCOMPANIMENTS	80
<b>JUMBO PRAWN COCKTAIL</b> HOUSE MADE COCKTAIL SAUCE	28
<b>STEAK TARTARE</b> FILET MIGNON, DIJON, GRILLED GARLIC BREAD	26
<b>TUNA TARTARE</b> SUSHI GRADE, FRESH MANGO, TOAST POINTS	26
<b>SEARED SCALLOPS</b> SAUVIGNON BLANC, CAULIFLOWER RISOTTO, LEMON ZEST	27
<b>STEAK SLIDERS</b> DUO OF PRIME SIRLOIN, DARK AND GOLDEN BRIOCHE BUNS, CARAMELIZED ONION MARMALADE	25

## SOUPS

<b>FRENCH ONION SOUP</b> W/CABERNET, BRANDY AND AGED GRUYERE	22
<b>LOBSTER BISQUE</b> SPIKED W/ COGNAC FUMÉ	34

## SALADS

<b>CLASSIC CAESAR SALAD</b> CRISP ROMAINE LETTUCE, FARM EGG, PARMESAN REGGIANO, OREGANO CROUTONS, TRADITIONAL CAESAR DRESSING	20
<b>HARVEST BEET SALAD</b> HEIRLOOM ORGANIC BEETS, FRESH CHÈVRE, SPANISH SHERRY, PISTACHIO CRUMBLE	25
<b>ICEBERG WEDGE SALAD</b> BEEFSTEAK TOMATOES, BACON CRISPS, POINT REYES BLUE CHEESE, CREAMY DRESSING	21

## SEAFOOD

<b>SEARED SCALLOPS</b>	58
<b>PAN ROASTED ALASKA KING SALMON</b> SHALLOT CAPER JUS, SEA SALT FLAKES, FRESH HERBS	48
<b>COLD WATER LOBSTER</b> TWIN TAILS, BURNT LEMON, HERB HONEY BUTTER	95

ALL PRICES IN US DOLLARS - 19 MXN PER \$1 USD  
INCLUSIVE OF 16% IVA

# STEAK

• CHOPS & SUCH •

## STEAKS & CHOPS

16 OZ. NEW YORK STRIP	72
FILET MIGNON	
8 OZ.	60
12 OZ.	72
20 OZ. RIB EYE	120
25 OZ. BONE IN COWBOY	160
40 OZ. PORTERHOUSE FOR TWO	375
20 OZ. THICK CUT PORK CHOP	85
MARGRA RACK OF LAMB	85

## ENHANCEMENTS

### SAUCES

BÉARNAISE, HOUSE STEAK SAUCE, AU POIVRE, CREAMY HORSERADISH, ARGENTINIAN CHIMICHURRI	7
---	---

### TOPPINGS

SHRIMP SCAMPI	21
POINT REYES BLUE CHEESE	15
ROASTED BONE MARROW	15
CARAMELIZED SHALLOTS	10

### BUTTERS

MAITRE D' HOTEL, COMPOUND RUB, ROSEMARY HERB, STEAKHOUSE CHIVE	6
---	---

## SIDES

CREAMED SPINACH WHITE TRUFFLE OIL, GRANA PADANO	23
MAPLE SYRUP AND BOURBON SWEET POTATO MASH	16
BAKED POTATO WITH TOPPINGS SOUR CREAM, BACON, CHEDDAR, CHIVES	16
FIRE ROASTED ASPARAGUS PECORINO, SEA SALT FLAKES, SPANISH OLIVE OIL	16
TRUFFLE PARMESAN FRIES	16
OVEN ROASTED BRUSSEL SPROUTS AGED BALSAMIC, MIRAFLORES HONEY, CRACKED PEPPER	16
WILD MUSHROOM SAUTÉ	17
CHEF SELECTION OF SEASONAL ROASTED VEGETABLES	16
ENTRÉE SERVING AVAILABLE	32

ALL PRICES IN US DOLLARS - 19 MXN PER \$1 USD  
INCLUSIVE OF 16% IVA